Field   Manufacturing

Review of *Meat Processing* unit standards

Subfield	Domain	ID
Meat Processing	Animal Product Examination	27751-27754, 27759, 27760
	Meat Industry – Cooked Meat Products	3113-3122, 18767, 20233
	Meat Industry – Freezers and Chillers	16497-16503
	Meat Industry – Further Processing	2495, 2498, 2500, 2517, 3102, 3105, 4537, 4539, 20222, 20226, 20232, 20237, 20238, 20727, 21159, 21627, 24591-24594, 24596-24599, 24601, 24602, 25028, 26382, 26383, 26433, 26996-26998, 27347, 27348
	Meat Industry - Packaging	16450, 16451, 16453, 16454, 16480, 16494 20225, 20227, 20228, 20230, 20231, 20978, 21158, 21626, 25142, 25146, 25834-25836, 25838, 25839, 25844
	Meat Industry – Rendering	3108-3112, 27261-27273
	Meat Industry Generic	2503-2505, 12624-12626, 13485, 13489, 14899, 16506, 16538-16540, 17689, 18760, 19174-19178, 20234, 20235, 20241, 20643, 20644, 20730, 20976, 20979, 21161, 21623, 22319-22323, 23354, 24595, 24600, 25029-25033, 25035, 25037, 25038, 25040, 25147, 25842, 25843, 25924, 25926, 25927, 26025, 26290-26297, 26999
	Slaughter and Dressing	2507, 2508, 2511, 2512, 3094, 3097, 16463, 16471-16473, 16496, 16504, 16505, 20639, 20641, 20642, 20728, 20729, 20731, 20980, 20981, 21160, 21324-21326, 21624, 22296, 23352, 23353, 25144, 25145, 25837, 25840, 25841, 27000-27003, 27005, 27006
	Smallgoods	18517, 18518, 18520-18533, 18535, 18811-18813, 19342-19345

The Primary Industry Training Organisation has completed the review of the unit standards

listed above.

Date new versions published **January 2015**

Planned review date **December 2019**

Summary

The meat processing sector reviewed all their unit standards listed in the domains above in conjunction with their Targeted Review of Qualifications (TROQ) process. The TROQ process resulted in most of the current domains being revisited and amended to reflect the clusters of work identified during the TROQ analysis. The unit standards were also analysed to determine whether they were at the correct level, whether their credit totals were correct, and whether they overlapped with other unit standards with similar skill sets.

The *Meat Industry – Cooked Meat Products*, *Meat Industry – Freezers and Chillers*, *Meat Industry – Further Processing*, *Meat Industry – Packaging*, *Meat Processing – Petfood*, and *Smallgoods* domains were designated expiring. They were replaced by the new domains, *Meat Processing – Core Skills*, *Boning Operations*, *Meat Manufacturing*, and *Meat Quality*.

The analysis identified ten unit standards that were common to more than one industry of the primary food processing sector. This resulted in a new subfield, *Primary Products Food Processing*, with the two new domains, *Primary Products Food Processing – Core Skills* and *Primary Products Food Processing – Operational Skills*.

The changes to the unit standards were discussed and analysed at meetings in August 2012, October 2012, April 2013, and May 2013, and endorsed in October 2013.

Main changes

- 60 unit standards were designated expiring.
- 93 unit standards were replaced with 34 new unit standards.
- 17 new unit standards were developed.
- 21 unit standards have had their levels amended.
- 51 unit standards have had their credits amended.
- 74 unit standards have had their content reviewed.

Category C and D unit standards will expire at the end of December 2016

Impact on existing organisations with consent to assess

Current consent for			Consent extended to		
Nature of consent	**Classification or ID**	**Level**	**Nature of consent**	**Classification or ID**	**Level**
Subfield	Meat Processing	Any	Subfield	Primary Products Food Processing	Same
		3	Standards	3097, 3108, 3109, 3110, 16471, 2073020981, 25028, 25837, 25924, 27261, 28175, 28176, 28177, 28182, 28184, 28185, 28229, 28230, 28232, 28243, 28244, 28245, 28246, 28253, 28261	4
Domain	Meat Industry – Cooked Meat Products	3, 4	Domain	Meat Manufacturing	4
		5, 6	Domain	Meat Manufacturing	Same
Domain	Meat Industry – Further Processing	3, 4	Domain	Boning Operations	4
			Domain	Meat Manufacturing	4
			Domain	Meat Processing – Core Skills	Same
			Domain	Meat Quality	4
		5, 6	Domain	Boning Operations	Same
			Domain	Meat Manufacturing	Same
			Domain	Meat Processing – Core Skills	Same
			Domain	Meat Quality	Same
Standard	2500	3	Standard	28237	3
Domain	Meat Industry – Packaging	3, 4	Domain	Boning Operations	4
			Domain	Meat Manufacturing	4
			Domain	Pre and Post Slaughter and Dressing	4
		5, 6	Domain	Boning Operations	Same
			Domain	Meat Manufacturing	Same
			Domain	Pre and Post Slaughter and Dressing	Same
Standard	21158	2	Standard	28234	3
Domain	Meat Industry –	2	Standard	3110, 3111,	4

	Rendering				28174, 28175	
		3	Standards	3108, 3109, 3110, 27261, 28175		4
Domain	Meat Industry Generic	2, 3, 4	Domain	Animal Product Examination		4
			Domain	Boning Operations		4
			Domain	Meat Processing – Core Skills		Same
			Domain	Meat Quality		4
			Domain	Pre and Post Slaughter and Dressing		4
			Domain	Primary Products Food Processing – Core Skills		4
			Domain	Primary Products Food Processing – Operational Skills		4
		5, 6	Domain	Animal Product Examination		Same
			Domain	Boning Operations		Same
			Domain	Meat Processing – Core Skills		Same
			Domain	Meat Quality		Same
			Domain	Pre and Post Slaughter and Dressing		Same
			Domain	Primary Products Food Processing – Core Skills		Same
			Domain	Primary Products Food Processing – Operational Skills		Same
Standard	2503	3	Standard	28262		3
Standards	12624, 12625	2 and 3	Standard	28263		3
Standard	12626	5	Standard	28265		5
Standard	26999	3	Standard	28267		3
Domain	Slaughter and Dressing	2, 3, 4	Domain	Pre and Post Slaughter and Dressing		4
			Domain	Meat Manufacturing		4
			Domain	Meat Processing – Core Skills		Same
			Domain	Meat Quality		4
Domain	Slaughter and Dressing	5, 6	Domain	Pre and Post Slaughter and Dressing		Same
			Domain	Meat Manufacturing		Same

			Domain	Meat Processing – Core Skills	Same
			Domain	Meat Quality	Same
Domain	Smallgoods	3	Domain	Boning Operations	4
			Domain	Meat Manufacturing	4
		6	Domain	Boning Operations	6
			Domain	Meat Manufacturing	6

Impact on Consent and Moderation Requirements (CMR)

None.

Impact on registered qualifications

Key to type of impact	
Affected	The qualification lists a reviewed classification (domain or subfield) in an elective set The qualification lists a standard that has changes to level or credits The qualification lists a C or D category standard
Not materially affected	The qualification lists a standard that has a new title The qualification lists a standard that has a new classification

The following Primary Industry Training Organisation qualifications are impacted by the outcome of this review. The classifications and/or standards that generated the status *Affected* are listed in **bold**.

Ref	Qualification Title	Classification or ID
1060	National Certificate in Animal Product Examination Services (Petfood) with strands in Ante-mortem Examination, and Post-mortem Examination	**2503**, **13489**, 20644
1223	National Certificate in Animal Product Examination Services (Poultry) (Level 3)	**13489**
0785	National Certificate in Animal Product Examination Services with strands in Sheep and Goats, Lambs, Cattle, Horses, Pigs, Bobby Calves, Deer, and Ostriches and Emus, and with optional strands in Other Species, and Pre-slaughter Examination Services	**2503**, **13489**
1425	National Certificate in Meat Processing (Advanced Boning) (Level 4)	**2503**, **2505**, **20235**, **24591**-**24602**, **26999**
0689	National Certificate in Meat Processing (Associated Processes) (Level 2) with strands in Offal Products, and Casings and Calibrations	**2503**-**2505**, **3102**, **3105**, **12624**, **16450**, **16451**, **16453**, **16454**, **16506**, **20225**, **20231**, **20235**, **20976**, **20978**, **21626**, **24595**, **25029**, **25035**, **25040**, **25842**, **26382**, **26383**, **26433**, **26999**

1698	National Certificate in Meat Processing (Boning) (Level 3)	**2503**, **2505**, **20222**, **21627**, **26996**, **26997** **26999**, **27348**
1497	National Certificate in Meat Processing (Compliance Checks) (Level 5) with strands in Edible Areas and Inedible Areas	**13485**, **13489**, **14899**, **20234**
1699	National Certificate in Meat Processing (Further Processing) (Level 2) with strands in Trimming, Saw Operations, Quartering, Packaging and Dispatching	**2500**, **2503**, **2505**, **4539**, **16497**-**16503**, **16506**, **20225**-**20228**, **20230**, **20231**, **20235**, **20237**, **20241**, **20976**, **20979**, **21158**, **21159**, **25029**, **25035**, **25038**, **25040**, **25142**, **25146**, 25147, **25834**-**25836**, **25838**, **25839**, **26998**, **26999**, **27347**
0691	National Certificate in Meat Processing (Grading) (Level 3) with strands in Beef, Pig Meat, Sheep and Lamb, and Venison	**2505**, **2507**, **2508**, **2511**, **2512**, **16471**, **16472**, **16504**, **16505**
1516	National Certificate in Meat Processing (Halal) with strands in Halal Slaughter, and Halal Audit	**2503**, **2505**, **17689**, **20235**, 20644, **21623**, **23352**, 23353, **24595**, **25029**, **25030**, **25035**, **25040**, **25842**, **25924**, **25926**, **25927**, 26025, **26999**
0932	National Certificate in Meat Processing (Introductory) (Level 1)	2495, 2498, **2503**-**2505**, 2517, 4537, **16506**, **20235**, 20238, **21160**, **25029**, **25030**, **25035**, **25040**, **25842**, **26999**
0692	National Certificate in Meat Processing (Level 4) with strands in Supervisory Management, and Risk Management	**12625**, **16506**, **16538**-**16540**
0969	National Certificate in Meat Processing (Meat Industry Standards	**17689**, **26290**-**26297**
1250	National Certificate in Meat Processing (Meat Product Specifications) (Level 3) with strands in Sheep and Lamb Products, and Beef Products	**19174**-**19178**, **22319**-**22323**

0693	National Certificate in Meat Processing (Preparation of Livestock) (Level 2)	**2504**, **16506**, **20235**, 20644, **21325**, **21326**, **25842**, **27006**
1700	National Certificate in Meat Processing (Rendering) (Level 2) with strands in Low Temperature Rendering Process, and High Temperature Rendering Process, and with an optional strand in Blood Meal Processing	**3108**-**3112**, **27270**-**27273**
1701	National Certificate in Meat Processing (Rendering) (Level 4) with an optional strand in Blood Meal Production	**20234**, **27261**, 27262, 27263, **27264**, 27265-27268
0694	National Certificate in Meat Processing (Slaughter and Dressing) (Level 2) with strands in Slaughter, Evisceration, and Opening and Clearing Skins	**2503**-**2505**, 3097, **12624** **16496**, **16506**, **20235**, **20639** **20641**, **20642**, 20644, **20727**, **20728**, **20731** **20980**, **20981**, 21161, **21324**, **21326**, **21623**, **22296**, **25029**-**25031**, **25035**, **25037**, **25040**, **25837**, **25840** **25841**, **26999**-**27003**, **27005**, **27006**
0956	National Certificate in Meat Processing (Smallgoods) (Level 2)	**2505**, **18525**
1702	National Certificate in Meat Processing (Smallgoods) (Level 3)	**2505**, **18525**
0696	National Certificate in Meat Processing (Wool Estimation)	**3094**, **20235**

The following table identifies qualifications developed by other SSBs that are impacted by the outcome of this review. The SSBs have been advised that the qualifications require revision. The classifications and/or standards that generated the status *Affected* are listed in **bold**.

Ref	Qualification Title	Classification or ID	SSB Name
0269	National Certificate in Meat Retailing (Carcass Processing)	**2503**, **26999**	Competenz
0270	National Certificate in Meat Retailing (Curing, Smoking and Smallgoods Manufacture)	**2503**, **12624**, **26999**	
1582	National Certificate in Meat Retail Butchery (Cabinet and Shelf Ready)	**2503**, **12624**, **26999**	
1583	National Certificate in Meat Retailing with strands in Consumer Ready, and Meat Packing	**2503**, **12624**, **16502**, **26999**	
1584	National Certificate in Meat Retail Butchery (Introductory)	**2503**, **12624**, **26999**	
1585	National Certificate in Meat Retail Butchery (Advanced) (Level 4) with an optional strand in Curing, Smoking and Smallgoods Manufacture	**2503**, **12624**, **26999**	

Detailed list of unit standards – classification, title, level, and credits

All changes are in **bold**.

Key to review category	
A	Dates changed, but no other changes are made - the new version of the standard carries the same ID and a new version number
B	Changes made, but the overall outcome remains the same - the new version of the standard carries the same ID and a new version number
C	Major changes that necessitate the registration of a replacement standard with a new ID
D	Standard will expire and not be replaced

Manufacturing > Meat Processing > Animal Product Examination

ID	Title	Level	Credit	Review Category
27751	Demonstrate knowledge of post-mortem animal product examination	4	45 **40**	B
27752	Demonstrate knowledge of ante-mortem animal examination	4	40	B
27753	Complete ante-mortem examinations of animals	4	40	B
27754	Complete post-mortem animal product examinations **Complete post-mortem animal product examinations for human consumption**	4	40	B
27759	Monitor and verify animal product post-mortem examinations **Monitor and verify animal product post-mortem examinations in a meat processing operation**	5	20 **10**	B
27760	Monitor and verify ante-mortem examinations of animals **Monitor and verify ante-mortem examinations of animals in a meat processing operation**	5	20 **10**	B
28170	**Demonstrate knowledge of post-mortem poultry product examination**	**3**	**20**	**New**
28171	**Demonstrate knowledge of ante-mortem poultry examination**	**3**	**20**	**New**

ID	Title	Level	Credit	Review Category
28172	**Complete post-mortem animal product examinations for animal consumption**	**3**	**20**	**New**
28173	**Complete post-mortem poultry product examinations**	**3**	**20**	**New**

Manufacturing > Meat Processing > Boning Operations

ID	Title	Level	Credit	Review Category
28235	**Operate a robotic breaking and boning process in a meat processing operation**	**4**	**20**	**New**
28236	**Operate automated pre-boning equipment in a meat processing operation**	**4**	**20**	**New**

Manufacturing > Meat Processing > Meat Industry – Cooked Meat Products

ID	Title	Level	Credit	Review Category
3118	Pack and dispatch cooked meat products	2	8	D
20233	Quality check cooked meat products	3	2	D

Manufacturing > Meat Processing > Meat Industry – Freezers and Chillers

ID	Title	Level	Credit	Review Category
16497	Freeze meat products	2	4	D
16498	Chill meat products	2	4	D
16499	Control a meat chiller	3	4	D
16500	Control a meat freezer	3	4	D
16501	Access and provide information using computerised freezer and/or chiller inventory management system	3	4	D
16502	Demonstrate knowledge of stock control procedures in a freezer and/or chiller in the meat industry	2	2	D
16503	Receive inward goods in a freezer and/or chiller in a meat processing operation	2	2	D

Manufacturing > Meat Processing > Meat Industry Generic

ID	Title	Level	Credit	Review Category
2504	Clean work areas in the meat processing industry	2	4	D
2505	Demonstrate knowledge of meat industry workplace hygiene and food safety requirements	3	4	D
13489	Demonstrate knowledge of hygiene practices that reduce the risk of animal product spoilage and food poisoning	3	4	D
16506	Demonstrate knowledge of chemical handling in the meat processing industry	2	5	D
16538	Analyse data for workplace operations in the meat processing and fellmongery industries	3	3	D

ID	Title	Level	Credit	Review Category
16540	Manage meat processing and fellmongery production units	5	30	D
18760	Demonstrate knowledge of post-mortem meat products examination requirements	3	8	D
19174	Apply quality assurance principles in a beef boning room	3	4	D
19178	Compare beef product compliance to written specifications	3	4	D
20234	Demonstrate knowledge of risk management programmes in the meat processing industry	3	5	D
20235	Explain health and safety practices in the meat processing industry	2	3	D
20241	Load transport containers in the meat processing industry	2	5	D
20976	Operate carton sealing machines in the meat processing industry	2	3	D
20979	Describe the New Zealand Food Safety Authority's (NZFSA) electronic certification system	3	5	D
22319	Apply quality assurance principles in an ovine cutting room	3	4	D
22322	Compare ovine product compliance to written specifications	3	4	D
24595	Demonstrate knowledge of product safety programmes in the meat industry	3	4	D
24600	Apply quality assurance practices in the meat processing industry	4	6	D
25029	Communicate on a production line in the meat processing industry	2	3	D
25030	Comply with workplace safety requirements on a production line in the meat processing industry	2	4	D
25031	Demonstrate knowledge of good manufacturing processes in the meat processing industry	3	4	D
25032	Demonstrate knowledge of risk organism preparedness and response in the meat processing industry	3	6	D
25033	Demonstrate knowledge of interventions to address musculoskeletal disorders in the meat processing industry	3	4	D
25035	Demonstrate knowledge of musculoskeletal disorders in the meat processing industry	2	4	D
25038	Prepare and operate an automatic bag loader in the meat processing industry	2	3	D
25040	Work in a team to achieve designated tasks on a production line in the meat processing industry	2	4	D
25842	Demonstrate knowledge of zoonoses in the meat processing industry	2	3	D

Manufacturing > Meat Processing > Meat Industry - Packaging

ID	Title	Level	Credit	Review Category
20225	Prepare cartons to pack meat	2	4	D
20227	Pack and vacuum seal meat cuts	2	4	D
20228	Label cartons for packing meat products	2	3	D
20230	Operate a lidder feed machine in the meat processing industry	2	2	D
20231	Operate scales in a meat processing plant	2	4	D
20978	Pack offal products	2	12	D
21626	Prepare inedible offal products for packaging	2	6	D
25142	Pack bulk meat products	2	8	D
25146	Pack individual meat products	2	8	D
25834	Operate tray packaging equipment in the meat processing industry	2	5	D
25835	Operate computerised data capture equipment for semi-automatic labelling machinery in the meat processing industry	3	10	D
25836	Package meat products using gas flushing equipment in the meat processing industry	2	10	D
25838	Operate automatic meat cut wrapping equipment in the meat processing industry	2	4	D
25839	Operate manual meat cut wrapping equipment in the meat processing industry	2	4	D
25844	Set up data capture equipment, scales and semi-automatic labelling machinery in the meat processing industry	4	15	D

Manufacturing > Meat Processing > Meat Industry – Rendering

ID	Title	Level	Credit	Review Category
3108	Operate high temperature rendering process **Operate a high-temperature rendering process**	3 **4**	20	B
3109	Operate low temperature rendering process **Operate a low-temperature rendering process**	3 **4**	20	B
3110	Operate blood drying equipment during rendering in the meat processing industry **Operate blood-drying equipment during rendering in a meat processing operation**	2 **4**	8 **5**	B
3111	Prepare and dispatch tallow and rendered meat products	2 **3**	5	B
3112	Clean rendering department machinery, equipment and facilities	2	5	D
27261	Demonstrate knowledge of the receipt of raw materials for rendering in the meat processing industry **Demonstrate knowledge of the receipt of raw materials for rendering in a meat processing operation**	3 **4**	4 **5**	B

ID	Title	Level	Credit	Review Category
27262	Demonstrate knowledge of estimating yields during rendering operations in the meat processing industry **Demonstrate knowledge of estimating yields during rendering in a meat processing operation**	4	6 **10**	B
27263	Demonstrate knowledge of the production of blood meal during rendering operations in the meat processing industry **Demonstrate knowledge of the production of blood meal during rendering in a meat processing operation**	4	8 **10**	B
27264	Demonstrate knowledge of environmental controls during rendering operations in the meat processing industry	4	6	D
27265	Demonstrate knowledge of hygienic rendering in the meat processing industry **Demonstrate knowledge of hygienic rendering in a meat processing operation**	4	6 **5**	B
27266	Demonstrate knowledge of the production of meat and bone meal during rendering operations	4	10	B
27267	Demonstrate knowledge of the production of tallow during rendering operations in the meat processing industry **Demonstrate knowledge of the production of tallow during rendering in a meat processing operation**	4	10	B
27268	Demonstrate knowledge of the process of cooking raw materials during rendering operations	4	4 **5**	B
27269	Demonstrate knowledge of the process of separation and milling during rendering operations	4	4 **5**	B
27270	Transfer raw materials for processing using a blow line during rendering operations in the meat processing industry	2	4	C
27273	Receive and prepare raw materials for rendering in the meat processing industry	2	4	C
28174	**Operate a blow line in a meat processing operation**	**3**	**5**	
27271	Operate raw material size reduction and cooking equipment during rendering operations in the meat processing industry	2	8	C
27272	Operate separation and milling equipment during rendering operations in the meat processing industry	2	4	C
28175	**Operate rendering equipment during rendering in a meat processing operation**	**4**	**5**	

Manufacturing > Meat Processing > Meat Quality

ID	Title	Level	Credit	Review Category
28254	**Audit meat processing systems for compliance with Meat Industry Standards**	**5**	**20**	**New**
28255	**Verify collection of water samples in a meat processing operation**	**4**	**5**	**New**
28256	**Carry out statistical process control system checks in a meat processing operation**	**4**	**5**	**New**
28257	**Control detained product in a meat processing operation**	**4**	**5**	**New**
28258	**Gather and test meat product samples on-site in a meat processing operation**	**4**	**5**	**New**
28259	**Despatch animal product samples for verification in a meat processing operation**	**4**	**5**	**New**
28260	**Control official security devices in a meat processing operation**	**4**	**5**	**New**

Manufacturing > Meat Processing > Slaughter and Dressing

ID	Title	Level	Credit	Review Category
3094	Assess wool yields prior to slaughter	4	120	D

Manufacturing > Meat Processing > Slaughter and Dressing
Manufacturing > Meat Processing > Pre and Post Slaughter and Dressing

ID	Title	Level	Credit	Review Category
16463	Stick pigs	2	6	C
27005	Stick stock	2	6	C
28179	**Stick stock in a meat processing operation**	**3**	**5**	
16496	Process non-conforming product in the meat processing industry	2	15	B
	Process non-conforming product in a meat processing operation	**3**	**5**	
20641	Split pork or beef carcasses using a suspended splitting saw	2	20	B
	Operate a suspended splitting saw in a meat processing operation	**3**	**10**	
20642	Supply skids and gambrels for a meat processing operation	2 **3**	10 **5**	B
20729	Carry out viscera operations	2	5	C
27002	Recover by-products from carcasses during viscera operations	2	12	C
28182	**Recover viscera by-products in a meat processing operation**	**4**	**10**	
20731	Secure and seal carcass anus and pizzle prior to evisceration	2	5	C
20980	Remove external by-products from carcasses	2	5	C
28183	**Remove non-viscera by-products from carcasses in a meat processing operation**	**3**	**5**	

ID	Title	Level	Credit	Review Category
20981	Remove internal by-products from carcasses	2	12	B
	Remove viscera by-products from carcasses in a meat processing operation	**4**	**10**	
21324	Prepare animal heads for further processing	2	6	C
28184	**Prepare animal heads for further processing in a meat processing operation**	**4**	**10**	
21325	Prepare stock for slaughter	3	15	B
	Prepare stock for slaughter in a meat processing operation		**5**	
21326	Stun stock using electronic stunner equipment	3	4	C
27006	Stun stock using captive bolt equipment	3	4	C
28178	**Stun stock in a meat processing operation**	**3**	**5**	
22296	Remove carcass hides in the meat processing industry	2	12	C
27001	Open and clear hides	3	35	C
28177	**Open and clear hides in a meat processing operation**	**4**	**20**	
23352	Demonstrate knowledge of the slaughtering of livestock in the meat processing industry	3	4	B
	Demonstrate knowledge of the slaughtering of livestock in a meat processing operation		**2**	
23353	Demonstrate knowledge of pre-slaughter stunning in the meat processing industry	3	5	B
	Demonstrate knowledge of pre-slaughter stunning in a meat processing operation			
25144	Singe and wash pig carcasses in the meat processing industry	2	4	C
25145	Scald, de-hair and scrape pig carcasses in the meat processing industry	3	20	C
28185	**Wash and scrape pig carcasses in a meat processing operation**	**4**	**20**	
25837	Operate flaying equipment in the meat processing industry	2	4	B
	Operate flaying equipment in a meat processing operation	**4**	**5**	
25840	Identify individual animals during the slaughter process using electronic systems in the meat processing industry	3	4	B
	Identify individual animals during the slaughter process using electronic systems in a meat processing operation		**5**	
25841	Demonstrate knowledge of livestock emergency slaughter in the meat processing industry	3	4	B
	Demonstrate knowledge of livestock emergency slaughter in a meat processing operation		**5**	
27003	Shackle stock	2	4	B
	Shackle stock in a meat processing operation	3	5	
28187	**Remove hides mechanically in a meat processing operation**	**4**	**10**	**New**

ID	Title	Level	Credit	Review Category
28248	**Handle stock in the yards in a meat processing operation**	**3**	**5**	**New**
28249	**Receive and inspect stock in the yards in a meat processing operation**	**4**	**15**	**New**

Manufacturing > Meat Processing > Smallgoods

ID	Title	Level	Credit	Review Category
18517	Operate a smallgoods packaging line	2	4	D
18526	Prepare a packaging line in a smallgoods manufacturing operation	2	4	D
18529	Rotate stored meat in a smallgoods manufacturing operation	2	2	D
18530	Smoke smallgoods products	3	4	D
18811	Manage smallgoods products in chillers	3	4	D
18813	Dispatch smallgoods products	2	4	D

Manufacturing > Meat Processing

ID	Domain	Title	Level	Credit	Review Category
2495	Meat Industry – Further Processing **Meat Processing – Core Skills**	Identify bobby calf cuts	2	3	B
2498	Meat Industry – Further Processing **Meat Processing – Core Skills**	Identify beef cuts	2	3	B
25028	Meat Industry – Further Processing **Boning Operations**	Operate a mechanical saw in a beef boning room **Operate a mechanical saw for boning in a meat processing operation**	2 **4**	4 **10**	B
2500	Meat Industry – Further Processing	Break down ovine carcasses on bandsaw	3	30	C
4539	Meat Industry – Further Processing	Break down deer carcasses on bandsaw	3	25	C
27347	Meat Industry – Further Processing	Break down pork carcasses on bandsaw	3	20	C
28237	**Boning Operations**	**Operate a bandsaw in a meat processing operation**	**3**	**10**	

ID	Domain	Title	Level	Credit	Review Category
2507	Slaughter and Dressing	Grade ovine carcasses	3	50	C
2511	Slaughter and Dressing	Demonstrate knowledge of ovine grading classifications	2	3	C
28244	**Meat Quality**	**Classify and grade ovine carcasses**	**4**	**20**	
2508	Slaughter and Dressing	Grade beef carcasses	3	50	C
2512	Slaughter and Dressing	Demonstrate knowledge of beef grading classifications	2	3	C
28243	**Meat Quality**	**Classify and grade beef carcasses**	**4**	**20**	
2517	Meat Industry – Further Processing **Meat Processing – Core Skills**	Identify ovine meat cuts	2	3	B
3097	Slaughter and Dressing **Meat Quality**	Demonstrate knowledge of key points in producing tender meat **Demonstrate knowledge of the key points in producing tender meat**	3 **4**	3 **10**	B
3102	Meat Industry – Further Processing	Pull and strip runners	2	8	C
3105	Meat Industry – Further Processing	Calibrate individual runners in a meat processing plant	3	35	C
26382	Meat Industry – Further Processing	Salt and pack runners in a meat processing plant	3	4	C
26383	Meat Industry – Further Processing	De-tank, crush and finish runners in a meat processing plant	3	16	C
26433	Meat Industry – Further Processing	Calibrate bulk runners in a meat processing plant	3	15	C
28241	**Meat Manufacturing**	**Pull, strip, and pack runners in a meat processing operation**	**3**	**5**	
3113	Meat Industry – Cooked Meat Products	Demonstrate knowledge of cooked meat freeze drying processes and products	2	3	C
3114	Meat Industry – Cooked Meat Products	Produce freeze dried cooked meat products	3	25	C
28250	**Meat Manufacturing**	**Produce freeze-dried meat products**	**3**	**10**	

ID	Domain	Title	Level	Credit	Review Category
3115	Meat Industry – Cooked Meat Products	Demonstrate knowledge of cooked meat processes and products	2	3	C
18525	Smallgoods	Demonstrate knowledge of a smallgoods manufacturing operation	2	3	C
28239	**Meat Manufacturing**	**Demonstrate knowledge of a meat by-products manufacturing operation**	**3**	**5**	
3116	Meat Industry – Cooked Meat Products **Meat Manufacturing**	Produce roasted, steamed and smoked meat products **Produce roasted, steamed, and smoked meat products in a meat processing operation**	3	10	B
3117	Meat Industry – Cooked Meat Products **Meat Manufacturing**	Produce cooked corn beef products **Produce cooked corned-beef products in a meat processing operation**	3	5	B
3119	Meat Industry – Cooked Meat Products	Demonstrate knowledge of meat extract, meat powder and soupstock production and products	2	5	C
3120	Meat Industry – Cooked Meat Products	Produce meat extract	3	25	C
3121	Meat Industry – Cooked Meat Products	Produce meat soupstocks	3	20	C
3122	Meat industry – Cooked Meat Products	Produce meat powders	3	20	C
28252	**Meat Manufacturing**	**Produce meat extracts in a meat processing operation**	**3**	**10**	
4537	Meat Industry – Further Processing **Meat Processing – Core Skills**	Identify venison cuts	2	3	B
13485	Meat Industry Generic **Animal Product Examination**	Compliance check edible areas of premises licensed or approved under the Animal Products Act	5	50 **10**	B
14899	Meat Industry Generic **Animal Product Examination**	Compliance check inedible areas of premises licensed or approved under the Animal Products Act	5	50 **10**	B

ID	Domain	Title	Level	Credit	Review Category
16450	Meat Industry – Packaging	Prepare edible red ovine offal products for packaging	2	10	C
16451	Meat Industry – Packaging	Prepare edible green ovine offal products for packaging	2	10	C
16453	Meat Industry – Packaging	Prepare edible green bovine offal products for packaging	2	10	C
16454	Meat Industry – Packaging	Prepare edible red bovine offal products for packaging	2	10	C
16480	Meat Industry – Packaging	Prepare edible deer offal products for packaging	2	10	C
16494	Meat industry – Packaging	Prepare edible red bobby calf offal products for packaging	2	10	C
18523	Smallgoods	Prepare dry ingredients in a smallgoods manufacturing operation	2	2	C
18524	Smallgoods	Prepare finished meat cuts in a smallgoods manufacturing operation	2	4	C
18528	Smallgoods	Prepare secondary meat cuts for smallgoods manufacture	3	6	C
28242	**Meat Manufacturing**	**Prepare meat by-products**	**3**	**10**	
16471	Slaughter and Dressing	Demonstrate knowledge of pig meat grading classifications and principles of grading technology	3	20	B
	Meat Quality	**Demonstrate knowledge of meat grading classifications and principles of grading technology**	**4**		
16472	Slaughter and Dressing	Grade pig carcasses	3	30	C
16473	Slaughter and Dressing	Determine probable quality status and calculate lean meat yield of pig carcasses	3	5	C
28246	**Meat Quality**	**Classify and grade pig carcasses**	**4**	**20**	
16504	Slaughter and Dressing	Demonstrate knowledge of venison grading classifications	2	4	C
16505	Slaughter and Dressing	Grade venison carcasses	3	40	C
28245	**Meat Quality**	**Classify and grade venison carcasses**	**4**	**20**	
16539	Meat Industry Generic	Analyse the significance of industry requirements in meat processing and fellmongery operations	5	5	B
	Meat Quality	**Analyse the impact of industry quality requirements in a meat processing operation**		**15**	

ID	Domain	Title	Level	Credit	Review Category
17689	Meat Industry Generic	Demonstrate knowledge of the meat processing industry requirements regarding certification	4	4	B
	Animal Product Examination	**Demonstrate knowledge of certification requirements for the meat processing industry**		**5**	
18518	Smallgoods	Operate specialist cutting equipment to produce smallgoods products	3	6	C
18520	Smallgoods	Prepare and operate blending equipment in a smallgoods manufacturing operation	2	6	C
18521	Smallgoods	Prepare and operate slicing equipment in a smallgoods manufacturing operation	2	6	C
28238	**Meat Manufacturing**	**Prepare and operate equipment for making by-products in a meat processing operation**	**3**	**5**	
18522	Smallgoods	Prepare casings in a smallgoods manufacturing operation	2	3	B
	Meat Manufacturing	**Prepare casings in a meat processing operation**	**3**	**5**	
18527	Smallgoods	Prepare smallgoods product formulations	3	4	B
	Meat Manufacturing	**Prepare manufactured meat product formulations**		**5**	
18531	Smallgoods	Sort smallgoods meat products	3	6	B
	Meat Manufacturing	**Sort meat for by-products in a meat processing operation**		**5**	
18532	Smallgoods	Trim carcasses to make smallgoods products	2	6	C
21158	Meat Industry – Packaging	Trim meat products for packaging	2	12	C
28234	**Boning Operations**	**Trim meat products in a meat processing operation**	**3**	**5**	
18533	Smallgoods	Fill and form smallgoods products	2	6	C
18535	Smallgoods	Link and tie smallgoods products	2	4	C
28240	**Meat Manufacturing**	**Make meat by-products**	**3**	**5**	

ID	Domain	Title	Level	Credit	Review Category
18767	Meat Industry – Cooked Meat Products	Produce cooked meat products	3	20	C
19344	Smallgoods	Cook or steam smallgoods products	3	4	C
28251	**Meat Manufacturing**	**Produce cooked meat products in a meat processing operation**	**3**	**10**	
18812	Smallgoods	Batch meat for smallgoods products	3	6	B
	Meat Manufacturing	**Batch meat for by-products in a meat processing operation**		**5**	
19175	Meat Industry Generic	Apply beef anatomical terms to beef product cutting lines	3	4	C
19176	Meat Industry Generic	Demonstrate knowledge of specifications for beef forequarter products	3	4	C
19177	Meat Industry Generic	Demonstrate knowledge of specifications for beef hindquarter products	3	4	C
22320	Meat Industry Generic	Apply ovine anatomical terms to ovine product cutting lines	3	4	C
22321	Meat Industry Generic	Demonstrate knowledge of specifications for ovine products	3	4	C
22323	Meat Industry Generic	Demonstrate knowledge of standard product descriptions for ovine cuts	3	4	C
28232	**Boning Operations**	**Demonstrate knowledge of anatomical terms, specifications, and product descriptions for meat cuts**	**4**	**10**	
28253	**Meat Quality**	**Demonstrate knowledge of compliance specifications for meat products**	**4**	**10**	
19342	Smallgoods	Ferment and mature smallgoods products	3	4	B
	Meat Manufacturing	**Ferment and mature manufactured meat products in a meat processing operation**		**5**	
19343	Smallgoods	Cure smallgoods products	3	6	B
	Meat Manufacturing	**Cure manufactured meat products in a meat processing operation**		**5**	

ID	Domain	Title	Level	Credit	Review Category
19345	Smallgoods	Break carcass meat into smallgoods primary cuts	3	4	C
20727	Meat Industry – Further Processing	Bone bovine necks	2	5	C
26996	Meat Industry – Further Processing	Bone meat carcasses	3	16	C
26997	Meat Industry – Further Processing	Break down meat carcasses	3	16	C
28230	**Boning Operations**	**Break and bone carcasses of small animals in a meat processing operation**	**4**	**30**	
20222	Meat Industry – Further Processing	Break and bone beef carcasses in hindquarter cuts	3	16	C
20237	Meat Industry – Further Processing	Quarter beef carcasses for further processing	2	12	C
21627	Meat Industry – Further Processing	Break down deer carcasses	3	16	C
26998	Meat Industry – Further Processing	Quarter pig carcasses for further processing	2	12	C
27348	Meat Industry – Further Processing	Break and bone beef carcasses in forequarter cuts	3	16	C
28229	**Boning Operations**	**Break and bone carcasses of large animals in a meat processing operation**	**4**	**30**	
20226	Meat Industry – Further Processing **Boning Operations**	Operate a meat processing skinning machine	2 **3**	12 **5**	B
20232	Meat industry – Further Processing **Meat Quality**	Carry out fat testing on meat products	2 **3**	3 **5**	B
20238	Meat Industry – Further Processing **Meat Processing – Core Skills**	Identify pork meat cuts	2	3	B

ID	Domain	Title	Level	Credit	Review Category
20639	Slaughter and Dressing **Meat Manufacturing**	Extract bovine foetal blood for processing **Extract animal foetal blood in a meat processing operation**	3	12 **10**	B
20644	Meat Industry Generic **Pre and Post Slaughter and Dressing**	Demonstrate knowledge of the Animal Welfare Act in relation to the meat processing industry	3	5	B
20728	Slaughter and Dressing	Operate a brisket saw	2	5	C
25037	Meat Industry Generic	Operate a brisket roller in the meat processing industry	2	3	C
27000	Slaughter and Dressing	Open and clear skins	3	35	C
28176	**Pre and Post Slaughter and Dressing**	**Open and clear skins in a meat processing operation**	**4**	**20**	
20730	Meat Industry Generic **Meat Quality**	Carry out cusum inspections **Carry out cusum inspections in a meat processing operation**	3 **4**	3 **5**	B
21159	Meat Industry – Further Processing **Boning Operations**	Pre-trim carcasses **Pre-trim carcasses in a meat processing operation**	2 **3**	12 **5**	B
21160	Slaughter and Dressing **Meat Processing – Core Skills**	Locate and identify anatomical features of a carcass	2	2	B
21161	Meat Industry Generic **Pre and Post Slaughter and Dressing**	Use retain rail equipment in the meat industry **Use retain rail equipment in a meat processing operation**	3	5	B
21623	Meat Industry Generic **Pre and Post Slaughter and Dressing**	Describe Halal slaughter requirements in the meat processing industry **Demonstrate knowledge of Halal slaughter requirements in a meat processing operation**	2 **3**	3 **5**	B

ID	Domain	Title	Level	Credit	Review Category
21624	Slaughter and Dressing	Remove samples for Trichinella Spiralis monitoring	3	5	C
25843	Meat Industry Generic	Apply sampling techniques in the meat processing industry	3	4	C
28261	**Meat Quality**	**Apply sampling techniques in a meat processing operation**	**4**	**5**	
23354	Meat Industry Generic **Pre and Post Slaughter and Dressing**	Demonstrate knowledge of livestock behaviour prior to slaughter in the meat processing industry	3	5 **10**	B
24591	Meat Industry – Further Processing	Optimise meat yield when breaking and boning beef carcasses to produce cuts to specification	4	20	C
24592	Meat Industry – Further Processing	Optimise meat yield when breaking and boning bobby calf carcasses to produce cuts to specification	4	20	C
24593	Meat Industry – Further Processing	Optimise meat yield when breaking and boning deer carcasses to produce cuts to specification	4	20	C
24594	Meat Industry – Further Processing	Optimise meat yield when breaking and boning goat carcasses to produce cuts to specification	4	20	C
24596	Meat Industry – Further Processing	Optimise meat yield when breaking and boning lamb carcasses to produce cuts to specification	4	20	C
24597	Meat Industry – Further Processing	Optimise meat yield when breaking and boning pork carcasses to produce cuts to specification	4	20	C
24598	Meat Industry – Further Processing	Optimise meat yield when breaking and boning ratite and other bird carcasses to produce cuts to specification	4	20	C
24599	Meat Industry – Further Processing	Optimise meat yield when breaking and boning sheep carcasses to produce cuts to specification	4	20	C
28231	**Boning Operations**	**Optimise meat yield when breaking and boning carcasses to produce cuts to specification**	**4**	**20**	

ID	Domain	Title	Level	Credit	Review Category
24601	Meat Industry – Further Processing **Boning Operations**	Demonstrate knowledge of hot, warm and cold boning dynamics, techniques and yields **Demonstrate knowledge of hot, warm, and cold boning techniques and yields**	4	6 **5**	B
24602	Meat Industry – Further Processing **Boning Operations**	Demonstrate knowledge of carcass classification, cuts to specifications and carcass yield **Demonstrate knowledge of carcass classification, cuts to specifications, and carcass yield**	4	12 **10**	B
25147	Meat Industry Generic **Meat Processing – Core Skills**	Demonstrate knowledge of the New Zealand meat processing industry	2	3	B
25927	Meat Industry Generic **Pre and Post Slaughter and Dressing**	Produce Halal meat **Produce Halal meat in a meat processing operation**	3	5 **10**	B
26290	Meat Industry Generic **Meat Quality**	Describe and analyse the requirements for Meat Industry Standard 2: Design and Construction **Demonstrate knowledge of Meat Industry Agreed Standard 2 – Design and Construction**	4	12 **10**	B
26291	Meat Industry Generic **Meat Quality**	Describe and analyse the requirements for Meat Industry Standard 8: Quality Assurance **Demonstrate knowledge of Meat Industry Standard 8 – Quality Assurance**	4	12 **10**	B
26292	Meat Industry Generic **Meat Quality**	Describe and analyse the requirements for Meat Industry Standard 3: Hygiene and Sanitation **Demonstrate knowledge of Meat Industry Standard 3 – Hygiene and Sanitation**	4	12 **10**	B

ID	Domain	Title	Level	Credit	Review Category
26293	Meat Industry Generic	Describe and analyse the requirements for Meat Industry Standard 4: Procurement of Animals for Food	4	12	B
	Meat Quality	**Demonstrate knowledge of Meat Industry Standard 4 – Procurement of Animals for Food**		**10**	
26294	Meat Industry Generic	Describe and analyse the requirements for Meat Industry Standard 5: Slaughter and Dressing	4	12	B
	Meat Quality	**Demonstrate knowledge of Meat Industry Standard 5 – Slaughter and Dressing**		**10**	
26295	Meat Industry Generic	Describe and analyse the requirements for Meat Industry Standard 6: Processing of Edible Product	4	12	B
	Meat Quality	**Demonstrate knowledge of Meat Industry Standard 6 – Processing of Edible Product**		**10**	
26296	Meat Industry Generic	Describe and analyse the requirements for Meat Industry Standard 7: Byproducts	4	12	B
	Meat Quality	**Demonstrate knowledge of Meat Industry Standard 7 – Byproducts**		**10**	
26297	Meat Industry Generic	Describe and analyse the requirements for Meat Industry Standard 9: Storing and Transport	4	12	B
	Meat Quality	**Demonstrate knowledge of Meat Industry Standard 9 – Storage and Transport**		**10**	

Manufacturing > Meat Processing
Manufacturing > Primary Products Food Processing

ID	Domain	Title	Level	Credit	Review Category
2503	Meat Industry Generic	Maintain hand knives in the meat processing industry	3	3	C
28262	**Primary Products Food Processing – Operational Skills**	**Use and maintain hand knives in a primary products food processing operation**	**3**	**3**	

ID	Domain	Title	Level	Credit	Review Category
12624	Meat Industry Generic	Monitor a meat processing operation under a HACCP system	2	8	C
12625	Meat Industry Generic	Supervise a meat processing operation under a HACCP system	3	15	C
28263	**Primary Products Food Processing – Core Skills**	**Monitor a HACCP system in own work area in a food processing operation**	**3**	**5**	
12626	Meat Industry Generic	Coordinate the development and/or verification of a HACCP plan or application for a meat processing operation	5	30	C
28265	**Primary Products Food Processing – Core Skills**	**Develop, implement and review a HACCP application for a food processing operation**	**5**	**20**	
20643	Meat Industry Generic	Evaluate knife sharpness in the meat processing industry	3	4	C
26999	Meat Industry Generic	Demonstrate knowledge of and sharpen hand knives in the meat and hide processing industries	3	3	C
28267	**Primary Products Food Processing – Operational Skills**	**Sharpen hand knives in a primary products food processing operation**	**3**	**2**	
25924	Meat Industry Generic **Primary Products Food Processing – Operational Skills**	Demonstrate knowledge of audit requirements in the certification of Halal meat and meat products **Demonstrate knowledge of audit requirements in the certification of Halal food and food products**	3 **4**	5	B
25926	Meat Industry Generic **Primary Products Food Processing – Operational Skills**	Demonstrate knowledge of Shariah in the production and certification of Halal meat and meat products **Demonstrate knowledge of Shariah in the production and certification of Halal food and food products**	3	6 **5**	B

ID	Domain	Title	Level	Credit	Review Category
26025	Meat Industry Generic **Primary Products Food Processing – Operational Skills**	Audit the production of Halal meat and meat products for certification **Audit the production of Halal food and food products for certification**	4	10	B
28264	**Primary Products Food Processing – Core Skills**	**Implement a HACCP system in a food processing operation**	**4**	**5**	**New**